



**masterpan**





## About Us

Within MASTERPAN resides a deep love and passion for bread, cultivated over countless decades. It is such a joy to witness this enduring tradition as it is passed down through generations. That is why we are here, eager to offer our expertise, so you can once again experience the long-lasting pleasure of freshly baked bread and taste its irresistible allure.

It is truly remarkable how a simple blend of water, flour, salt and yeast, combined with the art of baking, results in a product that incites the taste buds with exceptional flavours and satisfying textures. Our mission as a yeast producer is to provide you with an essential ingredient of this simple process of baking - YEAST.





masterpan



Instant Dry Yeast  
&  
Bread Improver

UNIQUE  
COMBINATION

Net Weight 550g - Poids Net 550g - Peso Neto 550g  
Pour 1000g de pain - Para 1kg de pão - Para 1kg de pan  
550 g

Lavura Instantânea • Amelhorante

Lavadura Instantánea • Mejorador



## Masterpan 3IN1

Step into the future of baking with MASTERPAN 3IN1.

Experience extraordinary results, thanks to our innovative blend of dry yeast, bread improver and unique formulation.



With MASTERPAN 3IN1, elevate your creativity and unleash your culinary potential today!

**Shelf Life:** 24 months.

**Storage Conditions:** Cool and dry place.  
Refrigerate after opening.

Size:

• 550g

## Key Features

- Multifunctional: Perfect for Toast Bread, Pan Bread, XXL Hamburger Bread, Rolls & Buns and Sandwich Bread.
- No Need for Extra Improvers: All in one solution to all your baking needs.









**Shelf Life:** 24 months.

**Storage Conditions:** Cool and dry place.  
Refrigerate after opening.

## Masterpan 2IN1

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Discover MASTERPAN 2IN1, your comprehensive solution to baking!

With its unique mixture of top quality instant dry yeast and bread improver, MASTERPAN 2IN1 transforms the baking routine.



Elevate your baking experience with unequal MASTERPAN 2IN1!

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**Size:**

• 500g

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## Key Features

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- **Powerful Fermentation:** Achieves a stronger and quicker fermentation process.
- **Increased Volume:** Enhances dough and end product volumes.
- **Variable Use:** Baguettes, Artisan breads, Bagels, Tortillas, Pizza doughs, Rolls&Buns
- **Exceptional Texture:** Ensures a soft, smooth and well-kneaded dough.
- **Easy Cutting:** Effortless dough cutting for an enjoyable baking experience.











**Shelf Life:** 24 months.

**Storage Conditions:** Cool and dry place.  
Refrigerate after opening.

## Masterpan Instant Dry Yeast

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MASTERPAN Instant Dry Yeast - a carefully formulated product designed to offer both professional bakers and home-based enthusiasts an unmatched baking experience.

MASTERPAN guarantees a faster, stronger fermentation process, culminating in consistent, delicious final products.



Level up your imagination with our exceptional quality and embrace the art of baking in its most refined form!

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### Sizes:

Vacuum Sealed Packs:

- 500g • 450g • 400g
- 125g • 100g • 90g

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Sachets:

- 11g • 10g
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## Key Features

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- Fast and Strong Fermentation.
- Consistent Quality.
- Wide Application.
- Improved bread taste and colour.





**Bread improver**  
**Améliorant de panification**  
• Meiorador de pan • Melhorador de pão.  
• محسن الخبز







## Masterpan Bread Improver

Discover the power of professional baking with MASTERPAN Bread Improver.

You will be empowered to meet local demands, thanks to our region specific solutions crafted by our dedicated R&D team at our laboratories.



Rise to new baking horizons with MASTERPAN Bread Improver!

**Shelf Life:** 18 months.

**Storage Conditions:** Cool and dry place.  
Refrigerate after opening.

### Sizes:

Sachets:

• 500g • 50g

Kraft Bags:

• 10kg • 20kg

## Key Features

- Boosts control proofing tolerance, ideal for raw, frozen and pre-cooked specialty breads.
- Effortlessly smoothes dough with quick and easy application.
- Enhances dough machinability by over 33%.
- Increases yields by a remarkable 19%.





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*the source of your strength*